

GUSTAV IN SPRING

Char tartare, beer batter waffle and sour cream remoulade

Marinated radish, horseradish mousse and lettuce

Cured smoked fish broth

N25 Baerii caviar, shiitake vinaigrette and cabbage stalks

Grilled white asparagus

Fermented asparagus cream, linseed and sorrel

Brown trout grilled crispy on the skin

Wild garlic sour cream and fermented tomato

Dry aged veal grilled over charcoal

Whey emulsion, herb salad and young kohlrabi

Pickled chicory

Parsley root, spelled rice and elderflower

Rhubarb tart, roasted hay and beaten egg whites

Menu 195 €

Filtered water through the evening: 9,50 € per person

Wine accompaniment menu 85 €